



A D C O N F I N D U N T

BEEF TARTARE, SEA URCHINS, ALMONDS
AND CAPER POWDER

EGG, SHIITAKE MUSHROOM, AND CHICORY

RISOTTO WITH ROASTED TOMATO, BASIL,
LEMON AND OREGANO

RACK OF LAMB, AUBERGINES, THYME AND
HAZELNUTS

FIORDILATTE AND CHOCOLATE ICE-CREAM

80€

A N T I P A S T I

BEEF TARTARE, SEA URCHINS, ALMONDS AND
CAPER POWDER

20€

SAGE BRIOCHE, SMOKED EEL, ROASTED ONION
AND BLACKBERRIES

18€

EGG, SHIITAKE MUSHROOM, AND CHICORY

16€

TONGUE, PEPPERS, KEFIR, CHIVES

17€

P R I M I

RISOTTO WITH ROASTED TOMATO, BASIL,
LEMON AND OREGANO

19€

SMOKED CARP BUTTON WITH WARM PEACH AND VERBENA
BROTH, TROUT EGGS

21€

ELICHE PASTA WITH GUINEA-FOWL RAGU' AND TRUFFLE

20€

SPAGHETTI ALLA CHITARRA WITH LEMON AND
MATCHA TEA

19€

S E C O N D I

RACK OF LAMB, AUBERGINES, THYME, AND
HAZELNUTS

26€

GLAZED SWEETBREAD, CARDONCELLI MUSHROOMS
AND RED TURNIP

22€

COD IN TEMPURA WITH PICKLED PLUMS

24€

STUFFED LETTUCE, BORAGE, TZATZIKI
AND NORI SEAWEED

25€

I D O L C I

MINT SWEET BREAD, RICOTTA MOUSSE,
BLACKBERRIES AND BLUEBERRIES

10€

APRICOT TARTLETTE

10€

FIORDILATTE AND CHOCOLATE ICE-CREAM

10€

CHEESE SELECTION

16€